

Chambers

Cooking School



World Premiere:
The New Chambers Range
Miss ALMA CHAMBERS

MEMORIAL HALL • OCTOBER 6 & 7, 1949

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CHAMBERS ILLINOIS CORPORATION
CHICAGO

Clarice R. McWilliams - - - Home Economics Adviser

Recipes for Your Chambers Range

(Series 1)

1. For the Holidays

Holiday Menu

Sausage Stuffing

Roast Turkey

Molded Cranberry Sauce

2. Traditional Holiday Desserts

Plum Pudding

Brandy Sauce

Dark Fruit Cake

3. Delicious New Recipes for the Cookie Jar

Snowballs

Fork Cookies

Fudge Brownies

Butterscotch Refrigerator
Cookies

4. Thermowell Dinner

Steamed Salmon Roll

Chinese Rice

Mushroom Sauce

5. Off the Griddle

Griddle Cakes

Rice Pancakes

French Toast

Cheese Sandwiches

6. Oven Dinner

Stuffed Veal Birds

Baked Fresh Beets

Baked Potatoes

Apricot Fluff

Note: Standard level measurements were used in these recipes.



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Cooking with a Chambers Makes Every Day a Holiday

A SUGGESTED HOLIDAY MENU

TOMATO AND SAUERKRAUT JUICE COCKTAIL		
ROAST TURKEY	SAUSAGE STUFFING	
MUSHROOM AND GIBLET GRAVY		
CANDIED SWEET POTATOES	BUTTERED GREEN BEANS	
MOLDED CRANBERRY SAUCE		
CELERY	OLIVES	PRESERVES
	HOT ROLLS	
PLUM PUDDING	BRANDY SAUCE	
	COFFEE	

ROAST TURKEY

15 pound Turkey	Melted butter
2 tablespoons salt	Pepper to taste

Clean and stuff the turkey with the Sausage stuffing or your favorite stuffing. Rub well with the salt and pepper. Brush over with melted butter. Place in a roaster. Water may be added if you desire. Preheat CHAMBERS oven 10 minutes at 500. Place turkey uncovered in oven. Brown the bird as brown as desired —about 20 minutes. Cover roaster and burn gas 25 minutes longer or until, altogether, bird has had 45 minutes of gas. Turn off gas and cook on retained heat for 3 hours or longer. Then relight gas and let burn for 10 to 15 minutes. Turn off gas and cook on retained heat for another hour. Roasting the turkey the night before (letting the gas burn 45 minutes before you go to bed then turn off and leave in on retained heat overnight) will relieve a crowded oven on a Holiday morning. The turkey can be reheated by placing roaster on the heated griddle or in the oven an hour before serving.

SAUSAGE STUFFING

4 quarts soft bread crumbs (cubed) about 1 1/4 pound loaf	1/4 cup parsley (minced)
1 teaspoon powdered thyme	1 pound pork sausage (bulk)
1 or 2 teaspoons sage	1 1/2 cups celery (cut fine)
1 teaspoon poultry seasoning	1 large onion (cut fine)
3 teaspoons salt	1/2 cup melted butter
1/4 teaspoon pepper	1 cup boiling water

Remove crusts from bread and cube. Combine bread cubes, salt, pepper, thyme, sage and parsley. Mix thoroughly. Fry sausage slowly until brown in a large skillet. Add onions and celery; cover and cook gently for 2 or 3 minutes. Do not brown onion. Add to bread cubes and mix well. Melt butter in boiling water and pour over bread. Toss lightly with two forks. Add more water if necessary but add with restraint as too much water will make a soggy dressing. Pack stuffing loosely in the turkey, allowing for expansion. Truss turkey by using pointed toothpicks punched through both edges of opening then lacing together with string. When turkey is done, you may remove stuffing from turkey and pour some of the turkey drippings over the dressing. Brown dressing under the broiler or in the oven.

MOLDED CRANBERRY SAUCE

4 cups cranberries (approx. 1 pound) 1 1/2 cups water	1 1/2 to 2 cups sugar
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Wash and pick over cranberries. Place in Single Thermowell kettle with the water. Cover and place in CHAMBERS Thermowell. Burn gas 5 to 7 minutes. Leave in on retained heat about 15 minutes. Remove and strain by using a food mill. Add sugar while hot. Pour the sauce into a mold and let cool.

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DID YOU KNOW THAT—A CHAMBERS Range provides more leisure—time to read—shop—play bridge
—because *pot watching* is not necessary?

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A Chambers Range Is Beautiful, Economical, Efficient, Different Traditional Holiday Desserts

OLD ENGLISH PLUM PUDDING

1/2 pound bread cubes (day old)	2 ounces citron (cut fine)
(about 8 slices)	1/2 pound suet (chopped fine)
1 cup scalded milk	1/4 cup wine or fruit juice
1/2 cup sugar	1/2 of a grated nutmeg
4 egg yolks	3/4 teaspoon ground cinnamon
1 1/2 teaspoons salt	1/3 teaspoon ground cloves
3/4 pound seeded raisins, cut in pieces and floured	1/3 teaspoon ground mace
1/4 pound dried currants	4 egg whites

Remove crusts from bread and cube. Soak the bread cubes in the scalded milk and let stand until cool. Add sugar, salt, beaten egg yolks, raisins, currants and citron. Add finely chopped suet, wine, nutmeg, cinnamon, cloves, mace, and egg whites beaten stiff but not dry. Turn into the buttered insert of the CHAMBERS double boiler. (Line the bottom of the insert with waxed paper and butter the paper.) Have about 1 1/2 inches of water in the single kettle. Assemble kettle and place in CHAMBERS Thermowell. Burn gas for 30 minutes. Turn off gas and leave in on retained heat for 2 hours. Then relight gas and let it burn for 10 to 15 minutes more and leave it on retained heat for another hour or longer. Or another method is to let the gas burn the 45 minutes at the first, but after about the first 30 minutes turn flame down slightly and leave the gas burn the remaining 15 minutes. Then leave in on retained heat 3 hours or longer. Serve hot with Brandy Sauce or Hard Sauce. This pudding can be made a day or two before, then reheated before serving. But allow enough time for reheating.

BRANDY SAUCE

1/4 cup butter	2 egg yolks
1 cup powdered sugar or brown sugar	1/2 cup cream
3 tablespoons brandy	2 egg whites

Cream butter and sugar gradually, then add brandy very slowly. Add well beaten egg yolks and the cream. Cook over boiling water, stirring constantly, until it thickens as a custard. Then pour gradually and very carefully into the egg whites beaten but not stiff and dry. Blend.

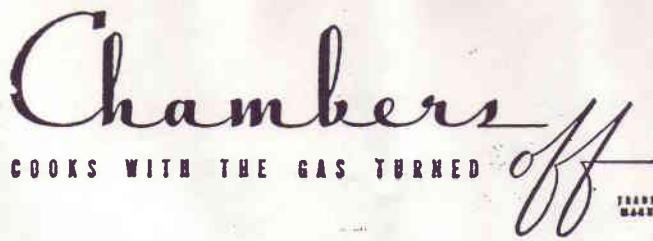
DARK FRUIT CAKE

1 pound currants	4 cups pastry flour
3 pounds seedless raisins	1 teaspoon baking powder
1 pound citron	1 tablespoon cinnamon
1 pound mixed candied fruit	1 teaspoon allspice
1 pound candied pineapple	1 teaspoon nutmeg
1 pound candied cherries	1/2 teaspoon cloves
1 cup butter	1/2 teaspoon salt
1 cup brown sugar	1 cup wine or fruit juice
6 egg yolks	6 egg whites

Cut fruits fine. Cream butter and add sugar. Add well beaten egg yolks. Mix and sift dry ingredients and add alternately with the wine or fruit juice to the butter mixture. Add fruit. Fold in egg whites beaten stiff but not dry. Turn into small greased loaf pans, lined with waxed paper and again greased, filling pans 3/4 full. Cover tops lightly with waxed paper or cheesecloth. Tie down with string. Place cake pans in large pans of hot water; cover (a large Roaster may be used) and set into CHAMBERS oven which has been preheated for 10 minutes at 325. Let gas burn on cakes about 1 hour. Turn off gas and leave in on retained heat for 1 or 2 hours or longer. Remove cake pans from water and bake for one hour in oven set at 275. Let cakes cool and wrap in wax paper. Store in tightly covered container.

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DID YOU KNOW THAT—A CHAMBERS Range is a woman's most treasured gift?



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Chambers Controlled Baking Is Easy and Dependable

Delicious New Recipes for the Cookie Jar

SNOWBALLS

1 cup butter (1/2 pound)	2 teaspoons vanilla
6 tablespoons powdered sugar	2 cups pecan meats, coarsely
2 cups cake flour, sifted	ground
Powdered sugar to roll	

Cream butter. Add powdered sugar and blend well. Add flour slowly and mix thoroughly. Add vanilla and fold in ground nut meats. Shape into small balls using about $\frac{1}{2}$ teaspoon of dough for each. If dough is chilled first, cookies are easily shaped. Arrange on a cook sheet. Bake in the CHAMBERS preheated oven at 300 for about 20 minutes. Roll in powdered sugar while hot. Note: Do not allow these cookies to get brown on top. Some of the flavor is lost with too much browning. Handle these cookies with care as they are very rich.

FUDGE BROWNIES

1/2 cup butter (1/4 pound)	2/3 cup cake flour
2 squares chocolate	1/2 teaspoon salt
2 eggs	1 cup nuts, cut coarsely
1 cup sugar	1 teaspoon vanilla

Melt butter and chocolate together over hot water. Beat eggs until light, add sugar, then butter and chocolate. Lastly add the dry ingredients (keep out some flour to flour the nuts). Add the floured nuts and the vanilla. Put in greased pan about 10x10 square. Bake in a CHAMBERS preheated oven at 350 for about 30 minutes or until firm to touch. Cut into squares while warm.

FORK COOKIES

2/3 cup butter	1 teaspoon soda
1 cup white sugar	1 teaspoon cream of tartar
1 egg	1/4 teaspoon salt
2 cups flour (sifted)	1/4 teaspoon nutmeg
Pecan meats (about 50)	

Cream butter well, add sugar gradually, beating after each addition. Stir in whole egg, unbeaten. Mix in sifted dry ingredients. This is a stiff dough—no liquid is needed. Form into balls the size of a nickel or a quarter. Place on ungreased cookie sheet allowing room to spread. Press down each ball with the tines of a fork. Put pecan meat in center, sprinkle sugar on top. Bake in a CHAMBERS preheated oven set at 400 for 10 to 12 minutes.

BUTTERSCOTCH REFRIGERATOR COOKIES

1/2 cup shortening	1/2 teaspoon soda
1 cup brown sugar	1/2 teaspoon cream of tartar
1 egg	1/8 teaspoon salt
1 3/4 cup bread flour	1/2 teaspoon vanilla
1/2 cup nut meats, cut fine	

Cream shortening, add sugar and blend well. Add egg, unbeaten, and stir thoroughly. Sift flour, cream of tartar, soda and salt together and add to the first mixture and beat well. Add vanilla and nut meats. Form into small rolls. Wrap in wax paper and chill thoroughly (2-3 hours or overnight). Cut in thin slices. Bake in the CHAMBERS preheated oven at 375. These should be crisp and tender. Bake carefully.

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DID YOU KNOW THAT—You can freeze Ice Cream in the CHAMBERS Thermowell and at the same time bake a Ham in the CHAMBERS oven?

Chambers

COOKS WITH THE GAS TURNED *off*

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A Chambers Thermowell Dinner Is Appetizing and Delicious

This Dinner can be left in on retained heat all day

STEAMED SALMON ROLL	
CHINESE RICE	MUSHROOM SAUCE
VEGETABLE SALAD	
FRUIT	COOKIES
TEA OR COFFEE	

Use Thermowell Double Boiler

STEAMED SALMON ROLL (Chambers "Idle Hour" Cook Book)

1 pound can (2 cups) salmon	4 eggs, beaten slightly
3 tablespoons butter	3/4 teaspoon celery salt
1 1/2 cups moist bread crumbs	1/8 teaspoon pepper
	2 teaspoons minced parsley

Flake salmon but do not drain. Add other ingredients and mix well. Grease insert to Thermowell double boiler and line bottom with waxed paper; then fill with salmon mixture and clamp insert into lid of large single kettle. Place rice mixture in bottom of large kettle. Assemble kettle and place in Thermowell. Let gas burn 15 minutes, flame on full for about 5 minutes, then cut down flame for the remaining 10 minutes, then turn off gas and leave in on retained heat for 45 minutes or longer.

CHINESE RICE

1 cup rice (rinse well)	2 cups cold water
1 tablespoon butter	1 teaspoon salt

Place in bottom of Thermowell double boiler (large single kettle), pushing rice away from center to prevent rice sticking under bottom of insert, as it expands. Cook with salmon roll. Serve on platter, piled attractively around salmon roll. Serve with Mushroom sauce.

MUSHROOM SAUCE (Chambers "Idle Hour" Cook Book)

1 small can mushroom pieces and stems	2 cups milk
4 tablespoons butter	1 teaspoon salt
4 tablespoons flour	1/8 teaspoon pepper
	Paprika and parsley

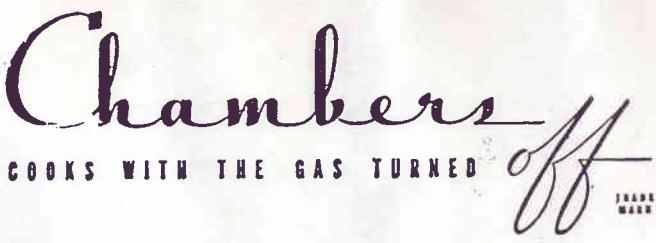
Melt butter and stir in flour; gradually stir in milk and stir until mixture boils and thickens, then cook about 3 minutes longer, stirring occasionally; add seasonings. Pour contents of mushroom can, including liquid, into white sauce. Place over hot water to keep hot and cover tightly to prevent crust from forming on top. Pour hot over rice and salmon roll if desired. Sprinkle with paprika and garnish with parsley.

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DID YOU KNOW THAT—The CHAMBERS Range oven is insulated on *six* sides, including the bottom?

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**JUST TASTE THE DIFFERENCE IN FOOD COOKED IN A
CHAMBERS RANGE!**



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Chambers Exclusive Built-In Griddle Makes Frying Easy

RECIPES HOT OFF THE GRIDDLE

GRIDDLE CAKES

3 cups pastry flour (sifted)	1½ teaspoons salt
5 teaspoons baking powder	2 eggs, slightly beaten
4 tablespoons sugar	1½ cups milk (or more)
	4 tablespoons melted butter

Measure and sift together the flour, baking powder, sugar and salt. Combine the beaten eggs and milk. Turn the milk and egg mixture into dry ingredients at one time and stir quickly and vigorously until mixed. Add the melted butter. Blend. Drop the mixture from the tip of a spoon onto the CHAMBERS hot griddle. Cook on one side, and when puffed, full of bubbles and cooked on the edges, turn and cook on other side. Keep flame low under griddle. If it smokes, it is too hot.

FRENCH TOAST

½ cup flour	1 tablespoon sugar
1 teaspoon baking soda	2 eggs
1 teaspoon salt	½ cup milk

Sift dry ingredients together. Add beaten eggs to milk, then add to the flour mixture. Beat all together well. Dip slices of bread in the batter and fry on the CHAMBERS Griddle in hot unsalted fat. Keep flame low under griddle after it is once hot. You may omit the flour and baking powder if you do not wish the batter type French Toast. Serve toast sprinkled with powdered sugar or syrup.

RICE PANCAKES

1 cup warm dry boiled rice	1¼ cups sifted flour
1 teaspoon butter	½ teaspoon salt
⅔ cup milk	3 teaspoons baking powder
2 egg yolks	¼ teaspoon soda
⅓ cup thick soured cream	2 egg whites

Prepare Rice in Thermowell by placing 1 cup raw rice and 1 cup cold water in one of the triple kettles. Cover and burn gas for 10 minutes and leave on retained heat 30 minutes or longer. Measure 1 cup warm rice, add butter and mix thoroughly. Add milk, beaten egg yolks and sour cream. Sift together flour, baking powder, soda and salt. Add the liquid mixture to the dry. Fold in egg whites, beaten not too stiff. Drop the batter by spoonfuls on the CHAMBERS lightly greased, hot Griddle and bake until puffy and light. Turn the cakes to bake on other side. Serve with syrup or powdered sugar.

GRILLED CHEESE SANDWICHES

16 slices bread	8 slices cheese
	Butter (melted)

Make 8 cheese sandwiches. Brush the outsides of each sandwich with melted butter. Wipe off CHAMBERS Griddle and light burner. Keep flame low. Place sandwiches on griddle and allow to brown very slowly. When one side is brown, turn and brown the other side. You may turn off gas and finish the last side on retained heat.

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DID YOU KNOW THAT: You can prepare piping hot cereals for tomorrow's breakfast TONIGHT in the CHAMBERS Thermowell with gas turned off?

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COOKS WITH THE GAS TURNED OFF

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Good Food from the Chambers Family Kitchen

New! Easy! Tested! Tasted!

CHAMBERS OVEN DINNER

(Serves Six)

STUFFED VEAL BIRDS

BAKED POTATOES BAKED FRESH BEETS

CABBAGE SALAD

APRICOT FLUFF BROWNIES

TEA OR COFFEE

Set oven control to 500 and preheat oven 10 minutes.

STUFFED VEAL BIRDS

1½ lbs. veal steak (sliced very thin)	1 teaspoon salt
1 clove of garlic	1 cup water
	½ of a bay leaf

Stuffing

1½ cups soft bread crumbs (2 slices bread cubed)	¼ cup celery (diced)
1 small onion (chopped fine)	¼ teaspoon sage
1 teaspoon parsley (chopped)	¼ teaspoon poultry seasoning
	4 tablespoons melted butter

Cut meat into pieces about 4 inches by 2 inches, each piece making a bird. Rub meat with cut side of a clove of garlic and sprinkle with salt. If desired, pound the meat with a small amount of flour before rolling up with stuffing. Combine all ingredients for stuffing. Place a spoonful on each piece of meat and roll up, fasten with toothpicks or skewers. Brown the birds in small amount of fat. Place in casserole, add water and bay leaf. Cover and place into CHAMBERS oven set at 500 and preheated for 10 minutes. Burn gas on meat for 20 minutes; then turn off gas and cook on retained heat for 1½ hours.

BAKED POTATOES (Chambers "Idle Hour" Cook Book)

6 baking potatoes Fat

Scrub potatoes and grease, preferably with vegetable fat. Put into oven with meat. Remove with entire meal. Roll in clean towel immediately when taken from oven, to fluff up insides.

BAKED FRESH BEETS

12 beets	½ teaspoon salt
2 tablespoons flour	¼ cup orange juice
¼ cup sugar	2 tablespoons butter

Peel and slice beets thinly. Place in a greased baking dish or in one of the Triple Thermowell Kettles. Combine flour, sugar, salt and orange juice and pour over beets. Dot with butter, cover and place into oven 10 minutes before turning off gas. Remove with meat.

APRICOT FLUFF

1 cup dried apricots	1 cup water
16 marshmallows (¼ pound)	

Wash apricots and place in Triple kettle; add water; cover and place in oven with meat. Remove with meat and add marshmallows. Replace lid and allow marshmallows to melt, then whip with fork.

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DID YOU KNOW THAT: In a CHAMBERS Range you can bake a 15 pound ham with 45 minutes of gas?

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Recipes for Your Chambers Range

(Series 2)

1. Broiler and Thermowell Dinner

Broiled Hamburgers

Parsley Potatoes

Buttered Carrots

Stewed Prunes

2. Oven Dinner

Baked Canadian Bacon

Baked Sweet Potatoes

Raisin Sauce

Buttered Onions

3. Favorite One-Dish Meals

Macaroni and Cheese

Spareribs and Saurkraut

Italian Spaghetti and Meat Sauce

4. Oven Dinner with Pie

Baked Meat Balls

Potatoes au Gratin

Buttered Beets

5. Pies that bake with the gas turned off

Cherry

Pastry

Apple

6. Luscious—Tender Cakes

Pineapple Up-side Down Cake

Lazy Daisy Cake with Broiler Frosting

French Chocolate Cake with Fudge Frosting

Please note: Standard, level measurements were used in these recipes.

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COOKS WITH THE GAS TURNED OFF

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Chambers In-A-Top Broiler and Insulated Thermowell Are an Efficient Pair for a Quick Chambers Broiler and Thermowell Dinner

(SERVES SIX)

BROILED HAMBURGERS

SLICED BERMUDA ONIONS.	TOMATOES
PARSLEY POTATOES	BUTTERED CARROTS
STEWED PRUNES	CAKE

TEA OR COFFEE

BROILED HAMBURGERS

1 pound round steak ground with $\frac{1}{4}$ pound fresh pork and 1 small piece of suet (about 2x3 inches)	2 teaspoons salt $\frac{1}{2}$ cup corn flakes (rolled) 1 cup tomato puree Garlic
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Have butcher grind round steak, pork and suet together. Rub bowl with garlic. Add meat and salt. Soak rolled corn flakes in the tomato puree for at least 10 minutes. Combine with meat and make patties about $\frac{1}{2}$ inch thick. Preheat CHAMBERS In-A-Top Broiler for 10 minutes with the Sizzling Platter up as close as possible to the flame. Place Hamburgers on the Platter. Broil about 1 inch from the flame until brown. Baste once with the drippings. Garnish with sliced onions and sliced tomatoes. These make a hit served with buns and dill pickles.

PARSLEY POTATOES

4 to 6 potatoes	$\frac{1}{2}$ cup melted butter
Salt	2 tablespoons minced parsley
$\frac{1}{2}$ cup water	

Peel and cut large potatoes. Place together with water and salt in one of the triple Thermowell kettles and put into Thermowell with carrots and prunes. Cook with 10 minutes of gas and 30 minutes or longer of retained heat. Place potatoes on Platter with Hamburgers and pour the parsley butter sauce over the potatoes.

BUTTERED CARROTS (Chambers "Idle Hour" Cook Book)

12 small carrots (whole)	2 tablespoons butter
$\frac{1}{2}$ teaspoon salt	1 teaspoon sugar
$\frac{1}{2}$ cup water	

Wash and scrape carrots. Add salt, butter, sugar and water. Place in one of the triple Thermowell kettles. Cover kettle and place into Thermowell with potatoes and prunes, allowing 10 minutes of gas and 30 minutes or more of retained heat. Serve on Platter with Hamburgers and potatoes.

STEWED PRUNES

1 pound dried prunes	2 cups water
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Place Prunes and water in one of the triple Thermowell kettles. Cook with 10 minutes of gas and 30 minutes or longer of retained heat. Add sugar if desired when prunes are done.

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DID YOU KNOW THAT—The CHAMBERS Range really pays for itself?

CHAMBERS' COOKS ARE GOOD COOKS

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No Pot Watching with a Chambers Range

CHAMBERS OVEN DINNER

(Serves Six)

BAKED CANADIAN BACON

RAISIN SAUCE

BAKED SWEET POTATOES

BUTTERED ONIONS

ICE CREAM

COOKIES

TEA OR COFFEE

Set oven control to 500 and preheat oven 10 minutes.

BAKED CANADIAN BACON (Chambers "Idle Hour" Cook Book)

2 to 3 pound section of Canadian bacon roll	$\frac{1}{2}$ teaspoon mustard
$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ teaspoon ground clove
2 tablespoons flour	1 tablespoon vinegar
	1 cup hot water

Mix stiff paste of all ingredients except bacon and hot water and spread over top and sides of bacon. Place in roaster and pour hot water around. Put into CHAMBERS Oven set at 500 and preheated 10 minutes. Leave uncovered about 10 or 15 minutes, until sugar mixture begins to brown; cover; burn gas 10 or 15 minutes more, for a total of 25 minutes; turn off gas and cook on retained heat 2 hours or as much longer as desired.

RAISIN SAUCE

$\frac{3}{4}$ cup seedless raisins	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup water	1 tablespoon butter
4 whole cloves	1 tablespoon lemon juice or
$\frac{3}{4}$ cup brown sugar	vinegar
2 teaspoons cornstarch	$\frac{1}{4}$ teaspoon Worcestershire sauce

Combine all ingredients and put into a triple Thermowell kettle. Place into oven 5 minutes before gas is turned off. Remove with rest of meal and serve with meat.

BAKED SWEET POTATOES (Chambers "Idle Hour" Cook Book)

6 medium-sized yams or Jersey sweet potatoes	Fat
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Scrub yams and grease lightly, preferably with a vegetable fat. Put into oven 5 minutes after the meat goes in, allowing about 20 minutes for the potatoes. Remove with meal.

BUTTERED ONIONS

6 large whole onions (peeled)	Salt
2 tablespoons butter	Pepper

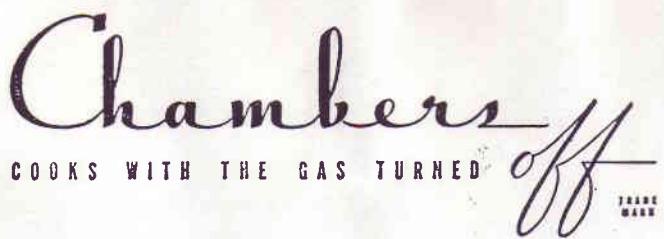
Combine in a casserole or Thermowell kettle. Cover and put into oven 10 minutes before turning off gas. Remove with rest of meal.

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DID YOU KNOW THAT—The new CHAMBERS Range Oven is *Larger?* It takes a Number 5 Lisk Roaster, 24 pounds of fowl or 30 pounds of meat capacity.

THEME SONG OF THE CHAMBERS RANGE USERS

"TIME ON MY HANDS"



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Foods Taste So Good Cooked in a Chambers Range

FAVORITE ONE-DISH MEALS

(Serves Six)

MACARONI AND CHEESE

1 package (8-ounce) macaroni	1 teaspoon salt
1½ cups grated cheese	1 tablespoon minced onion
4 tablespoons flour	3 cups milk

Break macaroni and cook in boiling salted water until tender. Drain. Place in greased baking dish in alternate layers with cheese, sprinkling each layer lightly with the flour. Have cheese on top layer. Add salt and onion to milk and pour over macaroni and cheese. Place into CHAMBERS Oven set at 450 and preheated for 10 minutes. Burn gas 15 minutes on the Macaroni and Cheese, then turn off gas and cook on retained heat for 30 minutes or longer. If a crispy product is desired, leave casserole uncovered or cover casserole while baking, then uncover and place under broiler until top is browned.

SPARERIBS AND SAUERKRAUT

2 sections spareribs (about 3 pounds)	1 quart sauerkraut
	1 small potato

Place one section of ribs in a baking pan or roaster. Grate one small potato and combine well with one quart of sauerkraut. Pile the mixture on top of the meat. Place another section of spareribs on top. Preheat CHAMBERS oven 10 minutes at 500. Place Spareribs and Sauerkraut, uncovered into oven. Let gas burn 15 minutes or until spareribs are brown. Cover and burn gas 5 minutes longer. Then turn off gas and leave in on retained heat for 1 hour or longer.

ITALIAN SPAGHETTI AND MEAT SAUCE

1 clove of garlic (minced)	1 No. 2 can Italian tomatoes (strained) or tomato juice
¼ cup olive oil or shortening	2 tablespoons butter
1 onion (diced)	1 tablespoon Worcestershire sauce
½ pound ground pork	½ pound mushrooms (sautéed)
½ pound ground veal	1 tablespoon green pepper (minced)
½ pound ground beef	1 pound Italian spaghetti
1 (10 ounce) can tomato puree	½ pound Parmesan cheese (grated)
1 (6 ounce) can Italian tomato paste	
2 teaspoons salt	

In a large frying pan, place garlic, olive oil, and onion. Fry gently for 2 or 3 minutes. Add ground meat and cook slowly, stirring constantly, until the meat has lost all red color. Do not allow meat to get hard and brown. Add tomato puree, Italian tomato paste, salt, strained Italian tomatoes or tomato juice, butter and Worcestershire sauce. Cook slowly for about 5 minutes. Pour this meat sauce into the single Thermowell kettle. Cover and put into CHAMBERS Thermowell. Burn gas 10 minutes and leave in on retained heat for 2 hours or longer. If you desire, you may burn gas for another 10 minutes and leave meat sauce in on retained heat for another 2 hours or longer. A few minutes before serving, add slightly cooked green pepper and sautéed mushrooms, if desired. Cook the spaghetti until tender in boiling salted water. Drain and serve spaghetti on a separate platter allowing each person to combine the meat sauce, spaghetti and Parmesan cheese. Melted butter poured over spaghetti before serving gives it a good flavor and helps to keep spaghetti from sticking together.

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DID YOU KNOW THAT—You can do perfect and economical canning in the CHAMBERS Oven with the gas turned off?

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COOKS WITH THE GAS TURNED OFF

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Special Food Secrets from Chambers' Cooks

Tempting! Tantalizing!

CHAMBERS OVEN DINNER

(Serves Six)

BAKED MEAT BALLS

POTATOES AU GRATIN BUTTERED BEETS

LIME GELATIN SALAD

APPLE PIE TEA OR COFFEE

Set oven control to 450 and preheat oven 10 minutes.

BAKED MEAT BALLS

1 pound ground round steak	1 tablespoon chili sauce
1 clove of garlic	1/2 cup thin cream
1 teaspoon salt	1 cup water
8 soda crackers (rolled fine)	1/2 of a bay leaf

Rub bowl with cut side of garlic, add the ground meat, salt, cracker crumbs and chili sauce. Mix well. Add thin cream to soften. Shape in small balls, roll in flour and brown in small amount of fat. Place meat balls in buttered casserole. Add water and bay leaf (a can of Consomme may be used instead of water and bay leaf). Cover and place into the CHAMBERS oven set at 450 and preheated for 10 minutes. Burn gas 20 minutes on meat, then turn off gas and cook on retained heat for 45 minutes or as much longer as desired.

POTATOES AU GRATIN

5 cups sliced potatoes (about 4 potatoes)	2 teaspoons salt
4 tablespoons butter	1 1/2 cups milk
4 tablespoons flour	1/2 cup grated cheese

Wash, pare and slice the potatoes thin. In a buttered baking dish, place about 1/3 of the potatoes, butter, flour, salt and grated cheese. Prepare other layers in this manner until all of the ingredients are used. Add the milk. Or make a white sauce of butter, salt, flour and milk. Pour the white sauce over potatoes and top with cheese. Place casserole, covered, into oven 15 minutes before turning off gas. Remove with meat. Note: Omit cheese if Escalloped potatoes are desired.

BUTTERED BEETS (Chambers "Idle Hour" Cook Book)

10 or 12 small whole beets (well scrubbed)	Salt
1 cup water	Butter

Place beets and water in triple Thermowell kettle. Cover and place into oven 10 minutes before turning off gas. Remove with meal. Peel and season. Note: Small whole beets, or beets that have been peeled and sliced, require only 10 minutes of gas and 30 to 45 minutes of retained heat. If beets are large or older, put into oven with meat, allowing 20 minutes of gas and 45 minutes of retained heat.

APPLE PIE

(See sheet on "CHAMBERS Oven Meal Pies")

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DID YOU KNOW THAT—With a CHAMBERS Range, food need not be removed when done—no danger of *burning up or drying out* your food when you cook with the *gas turned off*?

Chambers

COOKS WITH THE GAS TURNED OFF

CHAMBERS ILLINOIS CORPORATION
CHICAGO

Clarice R. McWilliams - - - Home Economics Adviser

Chambers Oven Meal Pies

Pies That Bake with the Gas Turned Off

CHERRY PIE

Pastry:	$\frac{3}{4}$ cup lard or other shortening
2½ cups flour	5 tablespoons ice water (about)
½ teaspoon salt	

Sift flour and measure, add salt. Measure lard or other shortening and cut half of this amount into the flour until it resembles fine meal. Cut the remainder of the lard in until the particles look about the size of navy beans. Sprinkle ice water over the top of the mixture, one tablespoon at a time, and blend until the dough is formed. Roll out pastry to fit pan. Place loosely into pan. Do not stretch pastry or it will shrink. Chill in refrigerator while preparing filling. This recipe makes 2 crusts.

Filling: (one 9-inch)	2½ cups canned cherries
1 cup sugar	(drained)
1½ cups cherry juice	2 tablespoons butter
2½ tablespoons flour	1 tablespoon lemon juice
2½ tablespoons cornstarch	

Add sugar to 1¼ cups of the cherry juice and heat to the boiling point. Add flour and cornstarch, mixed with remaining ¼ cup of the cherry juice and cook, stirring constantly until mixture is thickened. Add cherries, remove from fire and add butter and lemon juice. Pour in filling and add top crust. Brush top crust with milk or cream before placing in oven. Place in a CHAMBERS oven that has been set at 450 and preheated 10 minutes. Burn gas on pie for about 20 minutes or until it starts to brown. Turn off gas and leave in on retained heat 40 minutes or longer. When pie is put in with oven meal, remove pie from oven in time for cooling, as the juice thickens as it cools.

APPLE PIE

Pastry: Use recipe above.

Filling: (one 9-inch)	$\frac{1}{2}$ teaspoon cinnamon or nutmeg
6 to 8 tart apples	
¾ cup white or ½ cup firmly packed brown sugar	$\frac{1}{2}$ teaspoon grated lemon rind
¼ teaspoon salt	1 tablespoon lemon juice (or less)
	2 tablespoons butter

Line pie plate with pastry and fill with apples, pared and sliced thin; sprinkle with mixture of sugar, salt, spice and lemon rind, then with lemon juice and dot with butter. Moisten edge of crust, cover with top crust and press edges together; brush crust with milk or cream. Place in a CHAMBERS oven that has been set at 450 and preheated 10 minutes. Burn gas on pie for about 20 minutes or until it starts to brown. Turn off gas and leave in on retained heat 40 minutes or longer. When pie is put in with oven meal, remove from oven with meal, as this pie need not be removed when done. Serve warm with cheese or a la mode.

* * *

DID YOU KNOW THAT—You can not afford to be without a CHAMBERS Range. You are paying for one whether you own one or not?

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Easy Cake Baking the Chambers Way

PINEAPPLE UPSIDE DOWN CAKE

4 tablespoons butter	1 cup sifted cake flour or
1 cup brown sugar	1/8 cup all-purpose flour
1 No. 2 can sliced pineapple	1/2 teaspoon salt
	1 teaspoon baking powder
1/4 cup shortening (4 table-spoons)	1/4 cup milk
1/2 cup granulated sugar	1/2 teaspoon vanilla
1 egg	

Heat the 4 tablespoons butter and 1 cup brown sugar together in a skillet with a handle that does not char at oven temperatures, or in a loaf pan 8x8x2 inches, until the sugar is melted. Arrange the drained pineapple slices over this mixture. Cool. Prepare the cake batter. Cream the shortening and sugar together. Add well beaten egg yolk. Add milk alternately with flour, which has been sifted three times with baking powder. Add vanilla. Fold in egg white beaten stiff but not dry. Pour cake batter over sliced pineapple. Bake in a CHAMBERS preheated oven at 350 for about 40 minutes or until done. Loosen the cake from the sides of the pan, and turn out of the skillet upside down on a serving plate. Serve with whipped cream if desired. Canned or cooked dried apricots may be substituted for the pineapple.

LAZY DAISY CAKE

For the cake, use the recipe above in the Pineapple Upside Cake or the recipe for the Hot Milk Cake in the CHAMBERS "Idle Hour" Cook Book. Pour batter into greased pan about 8x8x2. Bake in a CHAMBERS Preheated Oven at 350 for about 30 minutes or until done. When done spread immediately with the Broiler Frosting and place under the CHAMBERS In-A-Top Broiler until browned.

BROILER FROSTING

5 tablespoons brown sugar	1/2 cup cocoanut
3 tablespoons cream	1/2 cup pecans (broken)
3 tablespoons melted butter	

Mix and spread on hot cake. Place under CHAMBERS In-A-Top Broiler until frosting bubbles and is slightly brown.

FRENCH CHOCOLATE CAKE

1/2 cup cocoa	1/2 cup thick sour cream
3/4 cup boiling water	1 teaspoon vanilla
1/4 teaspoon salt	3 egg whites
1/2 cup shortening	2 cups cake flour
2 cups granulated sugar	1/2 teaspoon soda

Dissolve cocoa and salt in boiling water. Allow mixture to cool. Cream shortening and sugar. Add chocolate mixture to this. Add sour cream and vanilla. Stir until smooth. Beat egg whites until stiff but not dry. Fold in egg whites alternately with the flour which has been sifted with the soda. Pour batter into two 8-inch layer cake pans which have been lined with waxed paper and greased. Bake in a CHAMBERS preheated oven at 350 until light to touch—about 35 minutes. When cooled frost with the Fudge frosting or your favorite frosting.

FUDGE FROSTING

2 cups granulated sugar	2 tablespoons butter
2 squares chocolate	1/8 teaspoon salt
2 tablespoons white corn syrup	1 teaspoon vanilla
2/3 cup milk	

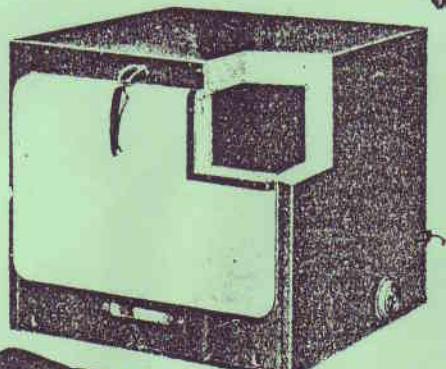
Place sugar, chocolate, corn syrup and milk over low heat. Cook to soft ball stage (236°-238°). Remove from flame and cool. Add butter. Cool for 15 minutes or until almost cold. Add vanilla and salt. Beat until creamy and stiff. If it stiffens too fast, thin with a little cream. Beat smooth and spread on cake.

* * *

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Here's real kitchen-freedom!
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Only Chambers brings you this new thrill in broiling, with the broiler right up on top where it should be! No stooping, no squinting, and no smoke or fumes! Want to satisfy a party in a jiffy? Grill as many as eight toasted sandwiches on the big restaurant-type griddle at one time. Here is the man's favorite, because it broils **without turning**, producing delicious juicy steaks in half the usual time! With the patented serving platter, you can serve the steaks sizzling to the table in the same dish.

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